

WOBBLY COTTAGE
SOURDOUGH | 4.5 | V,
tomato & olive tapenade,
oil & balsamic, garlic butter



'OLIVES ET AL'
GREEN OLIVES | 4.5 | V
chilli & garlic
marinated olives

SAMPLE SUNDAY LUNCH MENU

Starters

BEEF TATAKI | 13 | GF

seared sirloin steak, beetroot, onion ponzu, Japanese mayonnaise, sesame, coriander

FRITTO MISTO | 10.5/19 | GF

lightly fried squid, tiger prawns, lemon sole, samphire, chilli & garlic mayonnaise

PRAWN COCKTAIL | 11 | GF*

marie rose sauce, gem lettuce, avocado, sourdough

'CHESIL SMOKERY' SMOKED SALMON | 12 | GF*

crème fraiche, shallots, capers, dill, melba toast

BEEETROOT CARPACCIO | 8.5 | V | GF*

breaded rosary ash goat's cheese, pickled mushrooms, pomegranate, dill

BAKED SOMERSET CAMEMBERT | 12 | V | GF*

onion marmalade, cornichons, celery, crispy onion, sourdough

½ DOZEN PORTLAND PEARL OYSTERS | 18 | GF

shallot vinegar / chilli, ginger, coriander / apple & tarragon

The Roasts

12 HOUR SLOW ROASTED 28 DAY AGED FOSSIL FARM ABERDEEN ANGUS SIRLOIN BEEF | 19.5 | GF*

HOLWAY FARM LAMB RUMP | 19.5 | GF*

FOSSIL FARM PORK LOIN | 17.5 | GF*

CHICKEN SUPREME | 17.5 | GF*

CRANBERRY & PUMPKIN SEED NUT ROAST | £16.50 | V | GF*

All Roasts Served With a Yorkshire Pudding, Roast Potatoes, Cauliflower & Leek Gratin,
Seasonal Vegetables, Gravy

Mains

ALE BATTERED HADDOCK | 18 | GF*

hand-cut chips, mushy peas, tartare sauce (add curry sauce & frickle 50p)

WILD MUSHROOM RAVIOLI | 17 | V | VG*

white wine cream sauce, confit tomato, parmesan, panzanella salad

HOME-MADE BEEF BURGER

sesame brioche bun, lettuce, tomato, burger sauce, gherkin, fries, coleslaw

SMOKED BACON & DORSET RED CHEESE | 16 BLUE VINNY, MUSHROOM, CRISPY ONION | 16

SPICED GARDEN VEGGIE BURGER | 14.5 | V | VG*

brioche bun, smoked dorset red cheese, lettuce, tomato, burger sauce, gherkin, fries, coleslaw

GF – Gluten Free

V – Vegetarian

VG – Vegan

* denotes available on request